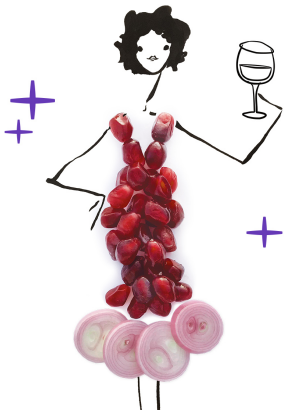
organicgirl pomegranate balsamic dressing



prep time:
25

featured product:
PROTEIN GREENS

missing our pomegranate balsamic dressing from your grocer's shelf? enjoy it now and forever with this modified, easy-to-whip-up recipe. our pomegranate balsamic dressing, with its transporting flavors of the mediterranean. you know it, you love it. and now you can mix it up for your own pleasure anytime! pom juice makes it earthy but fruity. the balsamic gives it a bit of an edge. add shallot and a soupçon of sweetness from dates (no empty calories here!) et voilà: a lively, bright and tangy vinaigrette. from organicgirl to you!

ingredients

makes approx. 21/3 cups

1/3 cup pomegranate juice
1/3 cup red wine vinegar
¼ cup balsamic vinegar
2 tablespoons lemon juice
1/3 cup date paste or pitted Medjool dates*
2 tablespoons minced shallots
1 tablespoon blue agave
½ cup extra virgin olive oil
1/3 cup sunflower or other neutral oil
1½ teaspoons kosher salt
¼ teaspoon fresh ground black pepper

directions

1. add to blender: pomegranate juice, red wine vinegar, balsamic, lemon juice, date paste, shallots and agave.

2. whirl until smooth.

3. while blender is running on low, remove center cap and slowly stream oils into puree. dressing will emulsify. add salt and pepper.

*chop 6 pitted dates and steep in 3 tablespoons of boiling hot water, covered for 5 minutes. whirl in a mini processor to make a paste. use 1/3 cup and reserve the rest. raisins could be used as a date substitute or you can skip the paste and use honey to taste.

tip

this mediterranean dressing yearns for the versatility of our PROTEIN GREENS with their sweet pea leaves, baby spinach and kale, and complements these recipes: **cherry and prosciutto salad**, **pom balsamic chicken skewers**

keeps refrigerated for 3 weeks.